

## SPECIAL SELECTION

WHITE	BTL
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	95
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	100
Chassagne-Montrachet 1er Cru, <i>Champ Gains, D. JM Pillot, Burgundy, Fr. 2020</i>	185
RED	BTL
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	60
Barbera d'Alba, Reva <i>Piedmont, Italy 2021</i>	64
'Rubicon', Meerlust <i>Stellenbosch, South Africa 2018</i>	100
Châteauneuf du Pape, 'Marceau' <i>Dom. des 3 Cellier, Rhone, France 2020</i>	110
Givry, 1er Cru 'Servoisine' <i>Dom. de la Ferté, Burgundy, France 2020</i>	125
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	150

## CORAVIN SERVICE

WHITE	75ML / 125ML / BTL
Tyrrell's Vat.1 Semillon <i>Hunter Valley, Australia 2015</i>	12 / 20 / 120
Savennieres 'Sectilis Terra' <i>Dom. Loic Mahe, Loire, France 2009</i>	20 / 33 / 190
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2021</i>	24 / 38 / 200
Château Lynch-Bages <i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	27 / 42 / 240
RED	75ML / 125ML / BTL
Malbec 'Lindaflor' <i>Bodega Monteviejo, Uco Valley, Argentina 2016</i>	15 / 25 / 150
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2016</i>	17 / 28 / 160
Beaune 1er Cru 'Les Sizie' <i>Pierre Mayeul, Burgundy, France 2018</i>	19 / 31 / 170
Petit-Figeac <i>Saint-Emilion, Bordeaux, France 2018</i>	23 / 37 / 200
Barolo 'Cannubi', Reva <i>Piedmont, Italy 2018</i>	30 / 46 / 300
'Valbuena 5°', Vega Sicilia <i>Ribera del Duero, Spain 2017</i>	35 / 52 / 330
'Overture', Opus One <i>Napa Valley, California, USA NV</i>	45 / 75 / 430
Ornellaia, Bolgheri Superiore, <i>Tuscany, Italy 2011</i>	60 / 100 / 580

CHAMPAGNE	125ML
Moët & Chandon, <i>Brut Imp, NV</i>	19
Canard-Duchêne <i>Charles VII Grande Cuvée Blanc de Noirs, NV</i>	23
Moët & Chandon <i>Rosé Impérial NV</i>	23
Ruinart <i>Blanc de Blanc NV</i>	26

SPARKLING	125ML
Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	15

ROSÉ	175ML
Les Quatre Tours 'Classique Rose' <i>Côtes de Provence, France 2022</i>	11.5
Rock Angel, Chateau d'Esclans <i>Côte de Provence, France 2021</i>	15

WHITE	175ML
Vinho Verde 'Escolha', Solar das Boucas, <i>Portugal 2020</i>	10
Pinot Grigio, Reguta <i>Friuli-Venezia, Giulia, Italy 2022</i>	11
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	12
Sauvignon Blanc, No.1 Dourthe, <i>Bordeaux, France 2022</i>	12
Albariño, Tabora, <i>Rias Baixas, Galicia, Spain 2022</i>	14
Gavi di Gavi, Tenuta San Giacomo, <i>DOCG, Piedmont, Italy 2022</i>	15.5
Chardonnay, St. Francis, <i>Sonoma County, USA 2021</i>	16
Chablis, J.P et Alexandre Ellevin, <i>Burgundy, France 2022</i>	17
Sancerre, 'Cuvée Henri Du Vernoy' <i>Guilopées, Loire, France 2022</i>	18
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2022</i>	19
Bourgogne Chardonnay, <i>'Le Haut des Champs', Dom. J.M Pillot Burgundy, France 2021</i>	21

RED	175ML
Montepulciano d'Abruzzo, Monte Tessa, <i>Abruzzo, Italy 2021</i>	10
Pinot Nero, Reguta, <i>Friuli-Venezia, Giulia, Italy 2021</i>	11
Côtes du Rhône, 'Le Serre de la Garde' <i>Dom. Fond Croze, France 2022</i>	12
Carmenere, Family Vintage, <i>Tres Palacios, Maipo Valley, Chile 2020</i>	13
Herdade do Freixo Terroir, <i>Alentejo, Portugal 2020</i>	14.5
Rioja Reserva, Vega Caledonia, <i>Spain 2016</i>	15
Cailleteau Bergeron, <i>Blaye, Côtes de Bordeaux, France 2019</i>	16
Pinot Noir 'Bourgogne', <i>Dom. Nudant, Burgundy, France 2022</i>	17.5
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2020</i>	18.5

For our comprehensive wine list and spirits menu please ask our helpful staff members for assistance. 125ml serves available for wines.

## SUNDAY LUNCH

### SNACKS & SHARING

Smoked almonds <sup>VG</sup> 6	Nocellara olives <sup>VG</sup> 6
West Mersea oysters <i>each 4 / six 22</i>	Mushroom croquettes, Spennwood, tarragon <sup>V</sup> 9

### STARTERS

Jerusalem artichoke soup, caramelised pear, walnut <sup>VG</sup>
Heritage beetroot, Granny Smith, Cashel blue, bitter leaves <sup>V</sup>
Cornish crab, avocado, grapefruit, dill
Steak tartare, truffle mayonnaise, bone marrow toast

### MAINS

Caramelised celeriac, wild mushroom, Lincolnshire poacher, confit egg yolk <sup>V</sup>
Potato, mushroom & Tunworth pie, pear & pickled walnut purée <sup>V</sup>
Chalk stream trout, Shetland mussels, baby leeks, pink fir potatoes

### SUNDAY ROAST

£7.5 supplement

28 day aged native beef striploin

Half corn-fed chicken

Free range pork belly

*All served with Yorkshire pudding, seasonal vegetables,  
horseradish, duck fat roasties and jus*

### SIDES

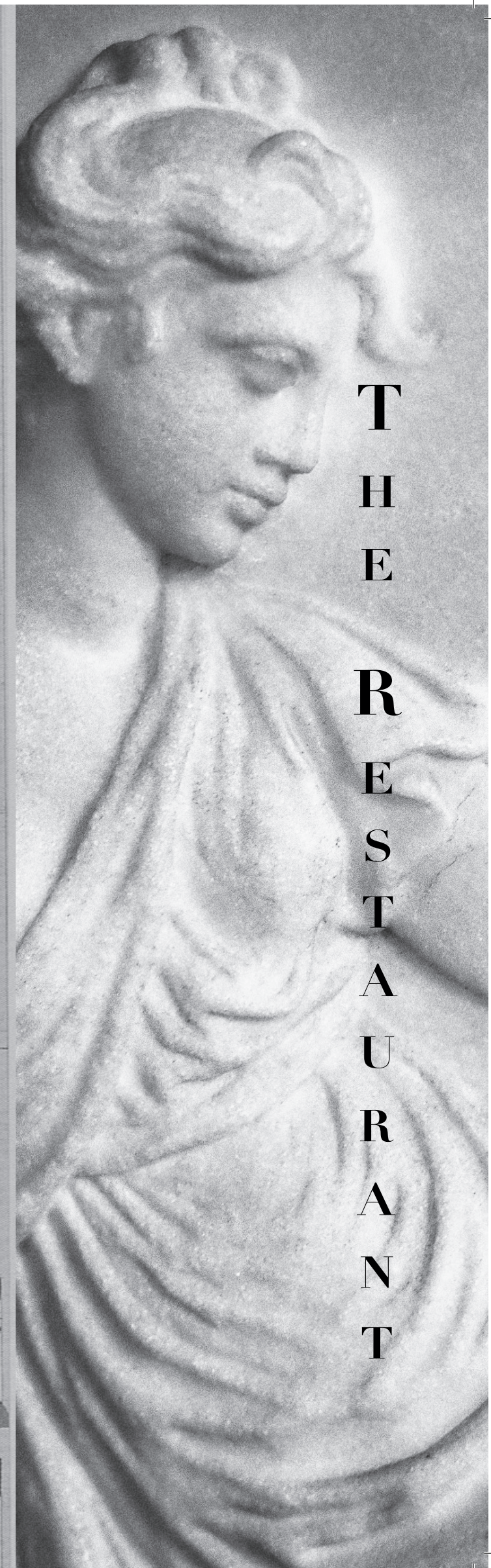
Maple glazed heritage carrots <sup>VG</sup> 7	Lyonnais potatoes <sup>V</sup> 8
Creamed spinach with nutmeg <sup>V</sup> 7.5	Charred hispi cabbage, green sauce, crispy shallots <sup>VG</sup> 7

### DESSERTS

Blackberry Mille Feuille, lemon verbena
Milk & honey panna cotta, griottines and honeycomb
Pink lady apple tart tatin, Calvados ice cream
Selection of ice cream & sorbets

TWO COURSES FOR 25 / THREE COURSES FOR 30

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill. If you have any allergies or intolerances please ask a member of staff for further information.



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*Home House*